

The Effect Of Adding Konjac Flour On Physical Quality Broiler Chicken Meatballs

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ABSTRACT

This study aims to determine the effect of adding konjac flour to the sensory quality of broiler meatballs. The research material consisted of broiler chicken meat, tapioca flour, salt, monosodium glutamate, masako, garlic, onion, pepper, soy protein isolate, sodium tryphosphosphate, konjac flour, and ice cubes. The addition of konjac flour in this study was P0=0%, P1=0,15%, P2 =0,3%, dan P3=0,45% of the total meatball dough. Sensory parameters observed were color, aroma, taste, texture, elasticity, and acceptability. Sensory quality was carried out by hedonic testing using a Likert scale, were: 1 (dislike very much), 2 (disliked), 3 (somewhat like), 4 (liked), and 5 (liked very much). Sensory quality was carried out by 40 untrained panelists on broiler meatballs and randomly assigned to each treatment. The data from the sensory quality test were analyzed by non-parametric analysis through the Hedonic Kruskal-Wallis test and if there was a difference in mean, it was further tested with Duncan's Multiple Range Test. The results of the study concluded that the addition of konjac flour had not significant effect the color, aroma, taste, texture, elasticity, acceptability of broiler meatballs. Konjac flour can be added up to a level of 0.45% in the manufacture of broiler meatballs with sensory quality that is acceptable to the panelists.

Key words : *chicken meatballs, sensory quality, konjac flour*